

*Elegant & expressive*

**Aged Wines**

**CARLOS  
SERRES**



**CRIANZA**

# CARLOS SERRES

## CRIANZA

### Varieties:

100% Tempranillo

### Vineyards:

The Tempranillo and Garnacha grapes for this wine were sourced from a select group of growers around Haro who have long-term exclusive contracts with the winery. The vineyards are on average 20 years old.

### Vintage:

Hand picked. 16th (Tempranillo) 17th October (Garnacha).

### Vinification:

Fermented in concrete vats. After destemming and gentle pressing, the juice get 6 days of maceration on the skins before fermenting for approximately 10 days at a maximum temperature of 28 °C.

### Ageing:

14 months in a combination of American and French oak barrels, then a minimum of 6 months ageing in bottle.

### Tasting Note:

Cherry red colour with brilliant purple rim. Aromas of mature red fruit with a core of spice and delicate liquorice hints. The wine is complex, well structured, fresh and fruity.

### Food Match:

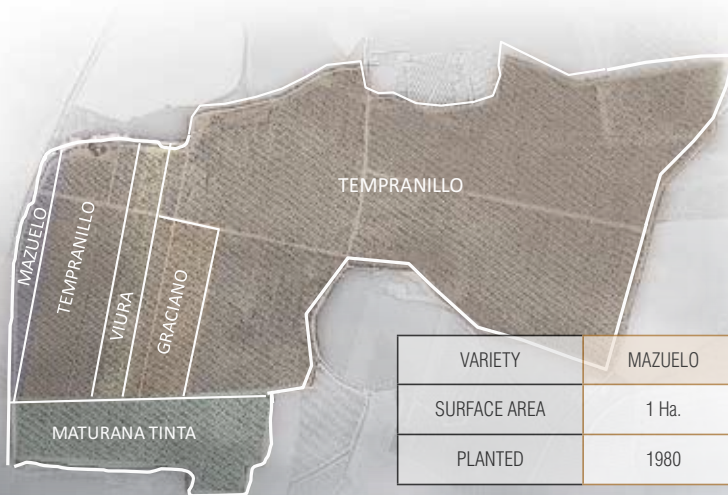
Extremely versatile. A perfect match for 'Mediterranean cuisine' such as fried fish or vegetable dishes, rice, pasta, pulses, red and white meats and even cheeses.

### Prizes:

Gold Medal. World Tempranillo Competition 2019

### Finca El Estanque (Haro-Rioja)

The estate is located south-east of Haro, just 800 metres from the winery. It has a surface area of 60 hectares and mostly chalky-clay soils with a high gravel content. It is planted with Tempranillo, Graciano, Mazuelo, Maturana Tinta and Viura, which are used to make our Reservas, Gran Reservas and our limited production Onomástica.



VARIETY	MAZUELO	GRACIANO	VIURA	MATURANA TINTA	TEMPRANILLO
SURFACE AREA	1 Ha.	4,5 Ha.	2 Ha.	5 Ha.	47,5 Ha.
PLANTED	1980	1986	1980	2014	1980 y 1994

